

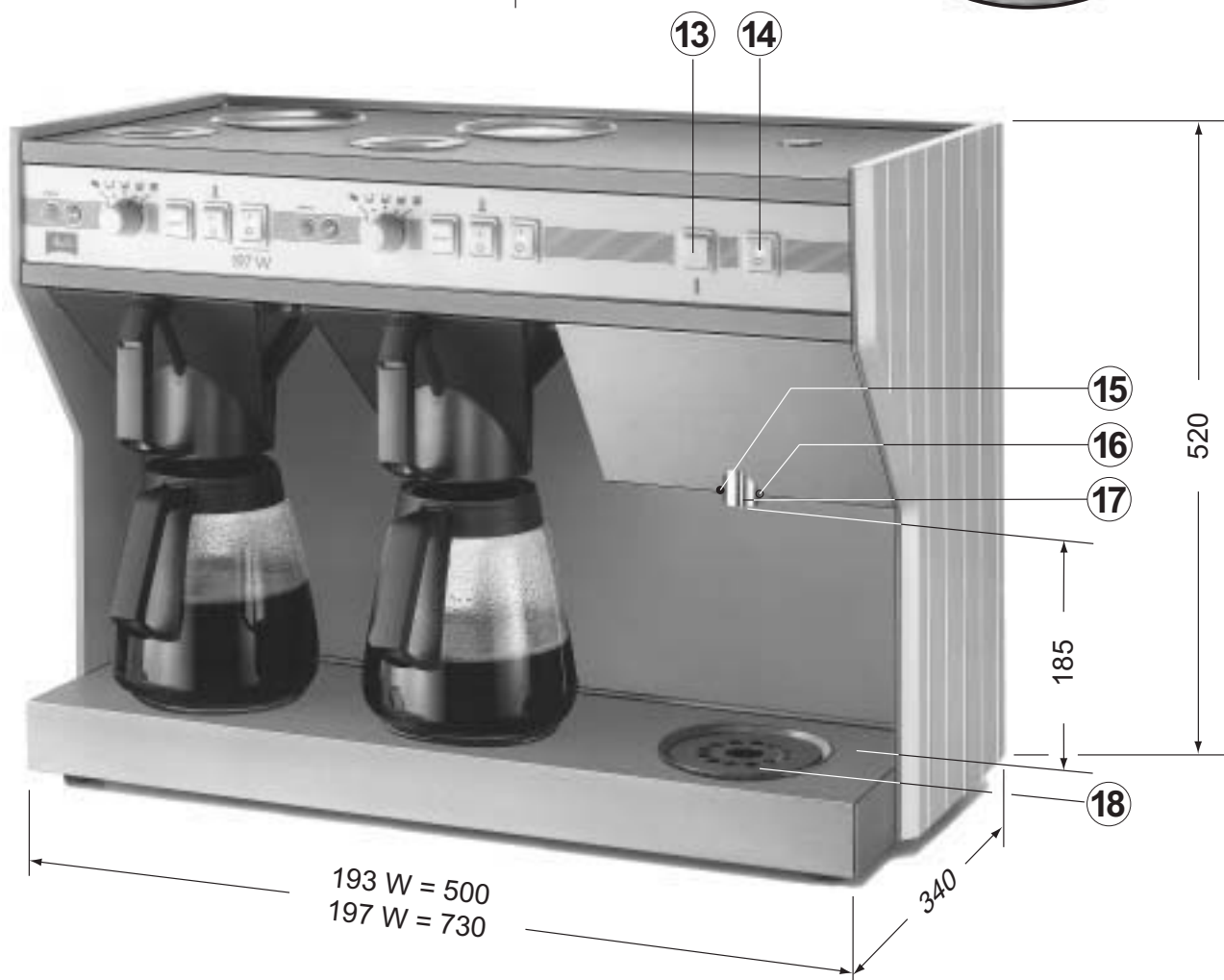
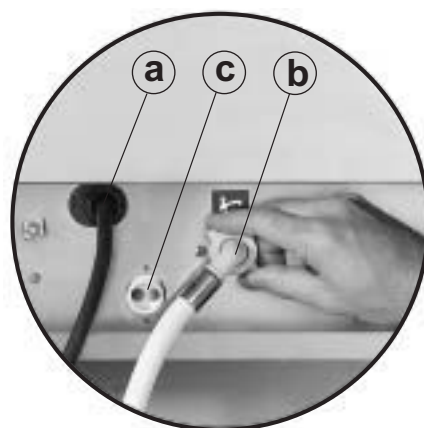
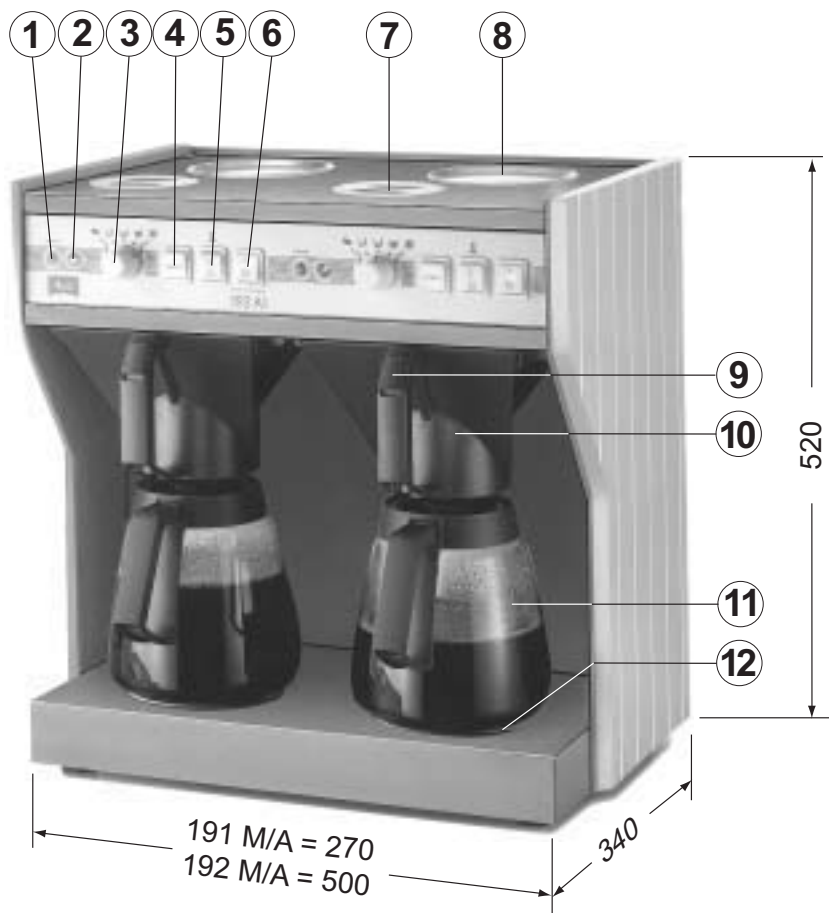
Melitta SystemService

Melitta 190

Operating Instructions



MELITTA® MACHT KAFFEE ZUM GENUSS



IPX 3 (€)

Description of parts

- 1 Servicing indicator lamp
- 2 Operation indicator lamp
- 3 Quantity selector switch
- 4 Start button for filtering programme
- 5 On/Off switch for top warm holder
- 6 On/Off switch for filtering unit
- 7 Lid for water container
- 8 Top warm holder
- 9 Drip prevention lever
- 10 Slide-in filter
- 11 Glass jug
- 12 Lower warm holder
- 13 Switch hot water
- 14 On/off switch for hot water unit
- 15 Discharge water boiler
- 16 Temperature limiter
- 17 Hot water fittings
- 18 Drip tray

Connection and assembly

All **Melitta** appliances are supplied ready for connection. Prior to installation all necessary connections which are to be provided by customer must be easily accessible within a radius of 1 mtr. This preliminary work must be carried out by licensed experts and must be according to current rules and regulations. **Melitta** service personnel is not authorised to do this and will not take any responsibility for the installation.

a) Electric supply

The connection is dependent on the type of machine and its technical specifications. Voltage must correspond with the data indicated on the nameplate. The customer must provide separate fuse protection for the supply line. Connection should be via a socket which must have a fault-current protection switch. In case of permanent connection a switch with at least 3 mm power line separation should be provided to guarantee an all mains power disconnection.

b) Water supply (does not apply for machines type M)

In accordance with regulations a tap with a non-return valve is to be installed at an easily accessible place. A special connection hose is supplied with the machine and for safety reasons this hose must not be shortened at assembly. Water pressure must be at least 2 bar. If water pressure is more than 6 bar then a pressure reducing valve must be installed between the main tap and the machine.

c) Water outlet (does not apply for machines type M)

All machines are equipped with a connection piece at the water outlet which can be loosely affixed to a drain pipe together with the supplied hose.

Water filter

Upon request we install water treatment equipment in all our coffee machines. These water filter systems reduce scale build-up considerably and improve the quality of the fresh water.

Wall mounting

For wall mounting special wall brackets can be supplied with machines type A. Instructions for assembly are supplied with the machine.

Initial operation

Always ensure that the machines are placed on an even surface as otherwise exact dosage is not possible.

For the initial operation before making the first coffee we strongly recommend to run the machine with water only.

The **Melitta** System and its principle of unpressurized filtering can generally guarantee for a high rate of extraction i. e. making full use of flavour and aroma substances of the ground coffee.

But the best possible quality of the beverage can only be achieved if the quantity of water is in correct proportion to the amount of coffee powder.

This proportion is not always constant though. Amongst other things it depends on the brand of coffee used and also on the required quantity of coffee.

If only 2 cups of coffee are to be filtered the 8 gr. coffee powder per cup are necessary whilst if larger quantities of coffee are to be prepared then sometimes 5 gr. coffee per cup can be sufficient.

This means that the quality of the coffee is maintained although less coffee powder is needed to prepare larger quantities of coffee.

A few trial filtering sessions might be to be find out the best dosage results.

Preparing the filter

- Fold the embossed surfaces. Now insert filter bag into the filter (10) and fill with coffee powder or tea. Recommend quantity:

Coffee = approx. 5 - 7 gr. per cup or approx.
35 - 50 gr. per ltr.

Tea = approx. 1,5 gr. per cup or approx. 5 - 12 gr. per ltr.

Use **Melitta** filter paper type Pa 202 S. Order no. 14576.

Filtering with machines type M

(Manually operated machines without firmly attached water supply)

- Remove the lid (7) of the water container and fill in fresh, cold water with a jug.
- The measuring range depicted on the jug indicates how much fresh water is required for a certain amount of coffee.
- Please make sure that the lid is always inserted on the glass jug as otherwise temperature losses may occur.
- Switch machine on with On/Off (6). The lower warm holder (12) is automatically switched on as well.
- The indicator lamp (2) remains illuminated as long as water flows into the filter.
- The instantaneous water heater switches off automatically after the filtering process has finished.
- The coffee outlet of the filter can be closed and thus dripping prevented by pressing the drip prevention lever.

Filtering with machines type A

(Automatic machines with firmly attached water supply)

Make sure that prior to putting the machine into operation the tap for water at the water supply pipe is open.

Please also make sure that the lid of glass jug is always inserted as otherwise temperature losses may occur.

- Switch on the machine by pressing On/Off switch (6). The lower warm holder (12) is automatically switched on as well.
- Pre-select the quantity to be filtered by adjusting the quantity selector.
- Start the filtering process by pressing button (4). The indicator lamp remains illuminated as long as water flows into the filter.
- After the pre-selected quantity has run through the instantaneous water heater is switches off automatically.

193 W / 197 W

- Switch on the hot water unit by pressing On/Off switch (14). The indicator lamp is illuminated and the boiler for preparing hot water starts to heatup.

After approx. 14 minutes the boiler has reached working temperature. The indicator lamp (13) ceases to burn and the hot water unit is ready for operation.

Hot water extraction:

Hot water can be dispensed via fittings (17) if switch (13) is pressed. Water can be dispensed as long as this switch is operated.

Hot water outlet:

If requested we can supply a screw-on extension for the outlet (17) so that tapping height can be reduced from 185 to 130 mm. Order no. 11628.

Switching off the machine

- The machine should be switched off overnight and during longer stillstands.
- By operating switch (6) the coffee machine unit and the lower warm holder can both be switched off at once.
- The top warm holders (8) are switched off with switch (5).
- The hot water unit of W-type machines is switched off by pressing switch (14).
- The facilities provided on site i. e. electric connections and water supply should be switched off if the machine is not to be operated for a longer period of time.

Servicing indicator lamp

A defect within the heating system of the water heater (i. e. excessive build-up limescale) is indicated by the servicing indicator lamp. If this lamp is illuminated the heater is automatically switched off for safety reasons.

Depending on the degree of limescale build-up the heater automatically starts to work again after a break. The total filtering time increases respectively.

Descaling the machine is now urgently necessary and must be carried out as soon as possible as otherwise the built-in machine safety fuse starts to react. If this is the case a servicing engineer must be requested in order to restore the working condition of the machine.

Cleaning and maintenance

Attention:

The machine should not be put into water for cleaning purposes nor should water be poured or sprayed over the machine. Always pull the main plug out of the socket before starting to clean the machine.

Larger coffee machines used in the field of commercial catering are generally rather expensive and therefore should be maintained properly. Regularly maintained machines not only look better but the coffee made with these machines over a longer period of time is also of better quality.

Melitta can offer a cleaning programme especially designed for these purposes.

Outer cleaning:

- Wipe plastic and stainless steel surfaces regularly with a damp cloth. We recommend Swirl-EST-care products in spray can for special treatment steel surfaces. Order no. 201025.

Maintenance

Depending on water quality and frequency of use the instantaneous water heater must be descaled more or less often (hard water and frequent use = frequent descaling).

By installing a water filter these service intervals can be increased considerably.

Advise for descaling

- Fill the 2 ltr. jug half full of water and stir-in quick descaling powder with a plastic spoon (50 - 100 gr. per ltr.) until the powder is completely dissolved.
- Insert filter (10).
- Set quantity selector (3) to the smallest quantity.
- Remove the round lid from the top covering plate and fill the solution into the water container. Hold back powder particles which have not dissolved. Boil thoroughly until 1/3 of the solution has evaporated.
- Now switch off the machine and allow solution to react for about 10 minutes.
- Switch on the machine again and boil until the residual solution has evaporated.
- Afterwards adjust to 1/1 programme and fill water container 3 times with water (without descaling detergent) and boil thoroughly.

193 W / 197 W:

- Check if the water discharge hose of the machine has been properly connected to the drain pipe on customer's site.
- Operate switch (13) and fill 1,5 ltr. of water out of the boiler via fittings (17) into the 2 ltr. jug. Stir in quick descaling powder (300 - 400 gr.) with a plastic spoon until the powder is completely dissolved.
- Switch off hot water unit (14).
- Remove the cap for emptying the boiler (no. 15). Open fully the draining tap behind the cap by turning it a quarter to the left using the socket spanner provided. The boiler will now be emptied completely into the customer's drain. Close the draining tap again by turning it as far as possible to the right.
- Remove the cap of the top covering plate above the water boiler and fill in the prepared solution with the funnel.
- Switch on the hot water unit (14). After letting the machine heat up for approx. 5 minutes operate switch (13) and let approx. 0,5 ltr. of water out of the boiler via fittings (17). Allow the solution to react for approx. 10 minutes.
- Empty the boiler as described.
- Fill into the water boiler 2 ltr. fresh water with the funnel. Switch on the hot water unit again. After the boiler has been filled with water, operate switch (13) and let approx. 0,5 ltr. of water flow out via fittings (17). Switch off the machine again and empty the boiler as described. Repeat rinsing process 3 times, using fresh water each time.
- Fill into the water boiler 2 ltr. fresh water with the funnel. Now switch on the hot water unit. As soon as the indicator lamp within switch (13) ceases to burn the unit is ready for operation.
- Insert the cap of the discharge opening and put the lid back on the boiler again.

We recommend to use Swirl-Quick-descaling-powder in 1 kg tin as descaling detergent. Order no. 1012538.

Instructions concerning safety

- Keep instructions for use near the machine, so that it is always possible for the operator to operate the machine correctly.
- Do not pull the filter out of the machine if the filtering process has not yet finished. After the filtering process is over, please be aware of idle running of the unit: danger of scalding.
- Only use the glass jug for hot drinks. Do not clean with hard devices. Do not use for cooking beverages. Not suitable for use in micro-wave oven.
- Do not heat up the jug if empty or wash in dish washer at a temperature of over 92°C.
- Do not hold the full jug above persons.
- Do not touch the warm holders. Risk of burning!
- Switch off the warm holders as soon as the glass jugs are empty.
- **Melitta** SystemService is not liable for damages which occur due to lack of maintenance, improper handling of the machine, or installation of parts which are not genuine **Melitta** parts.
- **Melitta** SystemService reserves the right to carry out alterations at any time without prior notice if these alterations are necessary for technical improvement.
- Prior to opening the machine pull the plug out of the socket.
- Switch off the water supply on site if the machine is not to be operated for a longer period of time.
- The machine must not be operated outdoors.

Conditions of guarantee

We guarantee for the perfect working of this machine / installation over a period of 12 months beginning at date of invoice. If assembly is performed by us or a company authorized by us then warranty beginning is date of assembly. Throughout this period all defects due to faulty material, poor design, and faulty construction work will be repaired free of charge by us, provided that the machine was operated and maintained properly. Parts which have to be exchanged remain property of MSS and are to be made available to us.

We are not responsible for damages caused by lack of maintenance and care even if they occur during the period of guarantee. Damages caused by unauthorized or improper repair work or installation of not genuine **Melitta** spare parts are also not covered by this guarantee. All parts made of porcelain or glass or wearing parts are also excluded from our guarantee. Wearing parts are: sealings/gaskets, valves, faucets, heating resistors, coat of lacquer, switches and thermostates/thermo-regulators. Claims for damages under conditions of guarantee can only be accepted if a written report has been handed in by our customer service and an inspection of the machine has taken place in our work.

Instructions for eliminating possible faults/defects

Fault/Defect	Cause	Elimination
Servicing indicator lamp (1) starts to burn, filtering process is interrupted	● Excessive build-up of limescale in instantaneous water heater ● Temperature control defective ● Water supply line to heater is clogged ● Defective switch	Descale machine at the end of the filtering process Request service engineer Clense the tubes and sieves Request service engineer
Retarded filtering process	● See above mentioned ● Very fine ground coffee, very soft water = filter pores clog up	Choose coarser ground brand of coffee
Water dosing not according to selected programme	● Machine is not on an even surface = the water level in the fresh water container is not as indicated ● Water pressure is not correct	Even out uneven patches of the surface beneath the machine, change position of the machine Check water pressure and adjust by means of valve/pressure pump
Coffee does not taste good	● Solenoid valve dirty ● High rate of chlorine in water ● Contains residual descaling or dish washing agent ● Coffee has been stored for more than one hour	Request service engineer Inform Melitta service personnel to install water filter Rinse machine or jug with water Consume fresh coffee as soon as possible
Coffee too cold	● Poor quality of the supplied coffee powder	Speak with coffee supplier
Coffee too hot	● No lid on the jug ● Small quantity of coffee has been kept in the machine too long	Insert lid on jug Consume freshly filtered coffee as soon as possible
HW-unit 193 W / 197 W does not heat up	● Temperature limiter has responded	Remove cap (16), press in the limiter situated beneath the cap, request for service engineer
HW valve does not close, drips	● Limescale in closing area of valve	Operate switch several times Request service engineer

Please contact MSS service personnel if other faults/defects than the above mentioned occur.

(D) Typenübersicht und Technische Daten			(GB) Types and Technical Data		
(DK) Typeoversigt, tekniske specifikationer			(N) Typeoversikt, tekniske spesifikasjoner		
(E) Modelos y Datos Técnicos			(NL) Type overzicht, technische gegevens		
(F) Types et donées techniques			(S) Översikt, tekniska data		
(FIN) Mallit ja tekniset tiedot					
Maße und Daten Mål og data Medidas y Datos Dimensions et caracteristiques Mitat ja tiedot	191 M 191 A	192 A1 192 A2	193 W	197 W	Measures and Data Mål og data Maten en gegevens Mått och Data
Leistungsaufnahme Gesamt in kW Effekt i KW Totaleffekt Potencial total en KW 230/400 V Puissance totale en KW Kokonaistehonotto kW	2,06	3,06 4,11	3,66	6,25	Power Input (kW) Total Totaleffekt i KW Stroomverbruik in KW totaal 230/400V Effekt i KW Totalt
Absicherung in Amp Sikringe (A) Fusibles en Amperios Fusible en A Varoke (A)	16	16	16	16	Fuse Sikring-Amp. Amperage Säkring Amp.
Elektroanschluss in Volt El-tilslutning i Volt Voltaje en Voltios Raccordement électrique en volts Sähköliitäntä	230-240	230-240 400-415 2N~	230-240	400-415 3N~	Electric Connection (single phase) El-tilkopling i Volts Elektro aansluiting in Volts El-anslutning i. Volt
Stundenleistung Ta/h Wasser Timekapacitet kopper pr. time vand Rendimiento en Tazas/hora agua (125 ml) Rendement horaire tasses/heure d'eau Tuntiteho (kkp/h) vettä	—	—	120	120	Hourly Performance Cups/hour-Water Timekapasitet kopper pr. time-vann UUr capaciteit kopjes/uur water (125 ml) Kopp-kapasitet pr time vatten
Stundenleistung Ta/h Kaffee Timekapacitet kopper pr. time Kaffe Rendimiento en Tazas/hora Café (125 ml) Rendement horaire tasses/heure Café Tuntiteho (kkp/h) Kahvia	130	200 260	100	260	Hourly Performance Cups/hour-Coffee Timekapasitet kopper pr. time Kaffe UUr capaciteit kopjes/uur Koffie (125 ml) Kopp-kapasitet pr time Kaffe
Sofortleistung Ta in Min. Hurtigbrygge-kapasitet kopper pr. minut Rendimiento en Tazas por minuto Rendement immédiat en tasses/min. Teho (kkp/min)	16/7,5	32/10 32/7,5	16/10	32/7,5	Capacity Cups/min. Kapasitet kopp i min Stootvoorraad kopjes/uur per brygning kkp/min.
Maße in mm: Länge x Breite x Höhe Mal i mm: Bredde x Dybde x Højde Dimensiones en mm: ancho-fondo-alto Mes. en mm: Largeur x Profond. x Hauteur Mitat (mm): Leveys x Syvyys x Korkeus	270 x 340 x 520	500 x 340 x 520	500 x 340 x 520	730 x 340 x 520	Measures in mm: Width x Depth x Height Mål i mm: Bredde x Dybde x Høyde Maat in mm: Breedte x Diepte x Hoogte Måt i mm: Bredd x Djup x Höjd
Gewicht in kg Vægt i kg Peso en kg Poids en kg Paino (kg)	8,5 10,5	17	17	24	Weight (kg) Vekt kg Gewicht in kg Vikt kg
Wasserzulauf bauseits Fremføring af vandledning Tubería de entrada de agua Arrivée d'eau filet extérieure Vesiliitäntä	— R3/4"A	R3/4"A	R3/4"A	R3/4"A	Water Inlet Vanntilkopling Waterleiding bouwkundig Vattenanslutning
Wasserablauf bauseits Afløb Salida de agua (desagüe) Tuyan d'evacuation Vedenpoisto	— NW 1" Ø 33 mm	NW 1" Ø 33 mm	NW 1" Ø 33 mm	NW 1" Ø 33 mm	Drain hose Vannavlop Wateroverloop Avlopp Vedenpoisto
Zulässige Umgebungstemperatur min. °C max °C	+5 - +30				Permissible ambient temperature min. °C max °C
Geräuschpegel	< 70 dB (A)	< 70 dB (A)	< 70 dB (A)	< 70 dB (A)	Noise level

Die technischen Daten können je nach Länderausführung abweichend sein.
Technical Data may vary from country to country.

Ⓓ Zubehör		ⒼⒷ Accessories		
ⒹⓀ Tilbehør		Ⓐ Tilbehør		
Ⓔ Accesorios		ⒶⓁ Toebehoren		
Ⓕ Accessoires		Ⓐ Tillbehör		
ⒻⒶ Varusteet				
Zubehör Tilbehør Accesorios Accessoires Varusteet	191 M 191 A 193 W	192 A	197 W	Accessories Tilbehør Toebehoren Tillbehör
Filterpapier Filterpose Papel filtro Papierk-Filtre Suodatinpaperi Pa 202	1	1	1	Filterpaper Filterpapier Filterpapier Filterpåser Pa 202
Einschubfilter Filterindsats Porta filtro Porte filtré à glissière Suodatin SF 202/1	1	2	2	Slide-in Filter Filtertrakt Inschuifilter Bryggtratt SF 202/1
Wasserzulaufschlauch Tilløbsslange Tubo flexible entrada de agua Tuyau d'alimentation Vesiletku	— 1 1	1	1	Water Supply Hose Tilkoplingsslange Watertoevoerslang Slang för vattentillförsel
Wasserablaufschlauch Afløb slange Tubo flexible salida de agua Tuyau d'evacuation Poistoletku	— 1 1	1	1	Drain Hose Avløpslange Wateroverloppslang Avloppsslang
Gebrauchsanleitung Brugsanvisning Manual de instrucciones Mode d'emploi Käyttöohje	1	1	1	Operating Instructions Bruksanvisning Gebruiksaanwijzing Bruksanvisning
Tassenmaß 50 g Kaffemål 50 g Medidor 50 gr Dosé graduée 50 g Kahvimitta 50 g	1	1	1	Measuring Cup 50 g Kaffemål 50 g Maatschep 50 g Kaffemått 50 g
Glaskanne Glaskande Jarra de cristal Verseuse en verre Lasikannu	1	2	2	Glas Jug Glasskanne Glaskan Glaskanna
Trichter Påfyldningstragt Embudo Entonnou	— — 1	—	—	Funnel Trechter Tratt

EG-Konformitätserklärung

EC-declaration of conformity

Certificat de conformité CE



Die Firma
The company
La société

Melitta SystemService GmbH & Co. KG
D-32373 Minden, Postfach 13 26

erklärt, daß das Produkt
certifies that the product
certifie que le produit

Filterkaffeemaschine
Filtercoffeemachine
Machine à café filtre

mit der Typbezeichnung
with the type designation
avec la désignation

Melitta 190 A/M/W

auf das sich diese Erklärung bezieht, mit den nachfolgenden EG-Richtlinien übereinstimmt:
this declaration refers to corresponds with the following EC-directives:
objet de cette declaration, est conforme aux directives européennes ci-dessous:

89/392/CEE
89/336/CEE
73/23/CEE

in der Fassung
modified by
modifié par la

93/68/CEE

94

Angewandte Normen
Applied standards
Normes appliquées

EN 60 335

EN 50 104; EN 55 014

Minden, den 01. Dezember 1994
Minden, 01st december 1994
Minden, le 01. décembre 1994

ppa.: _____
by procoration
par procuration

Leitung Technik
Director of Engineering
Directeur Technique

i. Vollm.: _____
by delegation
par délégation

Leitung Qualitätswesen
Director of Quality Assurance
Directeur Assurance-Qualité

- (A) Kundendienstadressen
 (CDN) Addresses of service
 (DK) Serviceadresser
 (FIN) Huoltopisteiden osoitteita
 (N) Serviceadresser
 (RUS) Service
 (TH) Adresses of service

- (AUS) Addresses of service
 (CH) Kundendienstadressen
 (E) Servicio Tecnicos
 (GB) Addresses of service
 (NL) Serviceadressen
 (S) Serviceadresser
 (TW) Addresses of service

- (B) Serviceadressen
 (D) Kundendienstadressen
 (F) Services Techniques
 (J) Addresses of service
 (RC) Addresses of service
 (SG) Addresses of service
 (USA) Addresses of service

(A) MELITTA Ges. mbH & Co. KG Postfach 62 5021 Salzburg 2 Tel.: 0043-662 / 43 95 11-42 Fax: 0043-662 / 43 95 11 39	(AUS) National Coffee Distributors PO Box 201 Fairy Meadow NSW 2519 Tel.: 0061-2 / 95 71-44 44 Fax: 0061-2 / 42 84-60 99	(B) MELITTA SystemService Benelux Bijkantoor MELITTA SystemService Brandstraat, 8 9160 Lokeren Tel.: 0032-9 / 331 52 30 Fax: 0032-9 / 331 52 35	(CDN) MELITTA Canada Inc. 1 Greensboro Drive Suite 202 Rexdale, Ontario M9W 1C8 Tel.: 001-416 / 243 89 79 Fax: 001-416 / 243 18 08
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(S) aromateknik A/S Radiovägen 2 Box 662 13526 Tyresö Tel.: 0046-8 / 7 98 77 88 Fax: 0046-8 / 7 98 90 18	(SG) Axtens Pte. Ltd. 100 E, Pasir Panjang Road # 06-03 Century Warehouse Singapore 118521 Tel.: 0065 / 274 90 02 Fax: 0065 / 274 79 11	(TH) LE MOKO Trading Ltd. Part. 1 Ban Chang Glas Haus Building, #803/2 Sukhumvit 25, Klongtoey Wattana, Bangkok 10110 Tel.: 0066-2 / 260-63 75 Fax: 0066-2 / 661-61 83	(TW) JAS Corporation No. 155 Sung Teh Road Taipei / Taiwan Tel.: 00886-2 / 27 27-06 30 Fax: 00886-2 / 27 27-06 40
(USA) Michaelo Espresso, Inc. 3801 Stone Way N. Seattle, WA 98103 Tel.: 001-206 / 548-9000 Fax: 001-206 / 695-4951			Internet: www.melitta.de/mss E-Mail: info@mss.melitta.de Gebrauchsanleitung MELITTA 190 - 0902 Sach.-Nr. 11602



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Kaffee-Automaten

+



Premium Kaffee

+



Filtertüten®

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Konzepte

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Service & Beratung

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Genuss